



DINNER

800 S BURNT MILL RD
VOORHEES NJ

OPEN 7 DAYS

WWW.FIENI.COM

ANTIPASTI

CAPRESE

LOCALLY SOURCED TOMATOES, EVOO, FRESH BASIL,
FRESH MOZZARELLA, VIN COTO
16.95

PROSCIUTTO E MELONE

PROSCIUTTO DI PARMA, SEASONAL MELON
16.95

VERDURA GAMBERI

BROCCOLI RABE, CANNELLINI BEANS, SHRIMP,
GARLIC, EVOO
16.95

COZZE CAPRICCIOSE

MUSSELS IN A RED OR WHITE WINE SAUCE
16.95

CALAMARI DORATI

CRISPY CALAMARI, MARINARA
16.95

VONGOLE CASINO

BAKED STUFFED CLAMS WITH BACON, BREADCRUMBS,
PEPPERS, ONIONS
16.95

FAMILY STYLE AVAILABLE UPON REQUEST

RECOMMENDED FOR GROUPS OF 4 OR MORE

ZUPPA & INSALATA

SCRIPPELLE

HANDMADE CREPES, PARMIGIANA
CHEESE, CHICKEN BROTH
6 CUP / 12 BOWL

GIARDINO

MIXED GREENS, MOZZARELLA, CARROTS, CABBAGE
TOMATO, OLIVES, BALSAMIC VINAIGRETTE
12.95

CAESAR

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING,
PARMIGIANA CHEESE AND CROUTONS
12.95

PASTA

SPAGHETTI PUTTANESCA

CAPERS, BLACK OLIVES, ANCHOVIES, SPICY MARINARA
19.95

PENNE CONTADINA

BROCCOLI RABE, CANNELLINI BEANS, AGLIO E OLIO
19.95

RAVIOLI ALLA PORTO ROSA

RICOTTA CHEESE RAVIOLI, FRESH HERBS, BLUSH
AURORA OR TOMATO SAUCE
19.95

CANNELLONI

FILLED WITH ROASTED VEAL, CHEESE, HERBS,
BLUSH AURORA SAUCE
19.95

GNOCCHI

POTATO DUMPLINGS IN TRADITIONAL TOMATO
OR AURORA SAUCE
21.95

TORTELLINI BOLOGNESE

CHEESE FILLED TORTELLINI WITH SOFRITO IN A
BLUSHING MEAT SAUCE
21.95

ALL ENTREES ARE ACCOMPANIED
BY A CHOICE OF
SOUP OR SIDE SALAD

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GLUTEN FREE PASTA AVAILABLE
UPON REQUEST

PASTA E PESCI

TRIO ALLA ITALIANO

LUMP CRABMEAT, SCALLOPS, SHRIMP SAUTEED WITH
EVOO, GARLIC, WHITE WINE OR MARINARA
SAUCE OVER PASTA
35.95

RAVIOLI DI ARAGOSTA

CHEESE AND LOBSTER STUFFED RAVIOLI, CRABMEAT,
CARROT SAUCE, FRESH SPINACH
25.95

VONGOLE

WHOLE FRESH CLAMS SAUTEED IN GARLIC AND
HERBS IN A WHITE WINE SAUCE
27.95

RISOTTO MARE MONTI

SLOW COOKED ARBORIO RICE, TOMATO PASTE,
MUSHROOMS, SOFRITO, SCALLOPS,
SHRIMP, CRABMEAT
32.95

FETTUCCINE ALFREDO

LUMP CRABMEAT, SPINACH, PARMESAN
CREAM SAUCE
25.95

ARAGOSTA E GAMBERI

LOBSTER AND SHRIMP SAUTEED IN A VODKA
CREAM SAUCE OVER FETTUCCINE
35.95

ZUPPA DE PESCE

COMBINATION OF LOBSTER, SHRIMP, CLAMS,
MUSSELS, SCALLOPS, CRABMEAT ON A BED OF
PASTA IN MARINARA OR WHITE WINE SAUCE
50.95

CARNE

PARMIGIANA

CHICKEN OR VEAL, LIGHTLY BREADED,
TOPPED WITH MOZZARELLA AND MARINARA
25.95 / 27.95

MELANZANE

CHICKEN OR VEAL TOPPED WITH GRILLED EGGPLANT
AND MOZZARELLA IN A WINE SAUCE
25.95 / 27.95

GAMBERI CON CHAMPAGNE

CHICKEN OR VEAL WITH SHRIMP, TOMATOES, SAUTEED
IN A CHAMPAGNE SAUCE
27.95 / 29.95

MARSALA

CHICKEN OR VEAL SAUTEED WITH MARSALA WINE
AND SHIITAKE MUSHROOMS
25.95 / 27.95

LIMONE

CHICKEN OR VEAL SAUTEED WITH WHITE WINE
IN A LEMON BUTTER SAUCE
25.95 / 27.95

GRANCHI

CHICKEN OR VEAL SAUTEED WITH SPINACH, LUMP
CRABMEAT AND FONTINA CHEESE
27.95 / 29.95

SALTIMBOCCA

CHICKEN OR VEAL SAUTEED WITH PROSCIUTTO,
SAGE AND FRESH MOZZARELLA CHEESE
25.95 / 27.95

DOLCE VITA

CHICKEN OR VEAL SAUTEED WITH ROASTED PEPPERS,
ARTICHOKES, ROASTED GARLIC COGNAC SAUCE
25.95 / 27.95

COSTA SMERALDA

CHICKEN OR VEAL SAUTEED WITH SHIITAKE MUSHROOMS,
JUMBO LUMP CRABMEAT IN A LOBSTER SAUCE
27.95 / 29.95

BISTECCA ALLA ROMANA

NY STRIP GRILLED AND TOPPED WITH PROSCIUTTO AND
FONTINA CHEESE IN A MUSHROOM DEMEGLAZE
39.95

BISTECCA E GAMBERI

NY STRIP GRILLED AND TOPPED WITH SAUTEED SHRIMP
AND TOMATOES IN A CHAMPAGNE SAUCE
39.95

PESCE DEL GIORNO

WE SPECIALIZE IN DOMESTIC AND IMPORTED
SELECTIONS OF FISH - ASK FOR DAILY SELECTION
MP

COFFEE / TEA / SODA 3.5
PELLEGRINO 7
ESPRESSO 3.5 / 5
CAPPUCCINO 5